

EUROPEAN PATENT OFFICE

D, R01F/48

Patent Abstracts of Japan

PUBLICATION NUMBER : 08196198
PUBLICATION DATE : 06-08-96

APPLICATION DATE : 23-01-95
APPLICATION NUMBER : 07027503

APPLICANT : KANEGAFUCHI CHEM IND CO LTD;

INVENTOR : NISHIMURA OSAMI;

INT.CL. : A21D 2/16 A21D 2/18 A21D 2/26 A23D 7/00

TITLE : OIL AND FAT COMPOSITION AND PRODUCTION OF BREAD USING THE SAME

ABSTRACT : PURPOSE: To obtain an oil and fat composition containing a starch and/or a protein raw material, capable of providing a soft bread improved in texture, having good palatable property and crispy feeling by kneading it into bread dough.

CONSTITUTION: This composition contains 1-20 pts.wt. starch and/or 0.5-10 pts.wt. protein raw material based on 100 pts.wt. oil and fat composition. The bread is produced by kneading 100 pts.wt. wheat flour with 1-15 pts.wt. of the composition. A starch having emulsifying property, e.g. octenylsuccinic acid esterified starch is preferably used as the starch. A protein raw material such as plasma powder as a binder can impart water retentivity and elastic effect to the bread.

COPYRIGHT: (C)1996,JPO

BEST AVAILABLE COPY